



86 Route 173 West • Hampton, NJ • 08827

Grand Colonial
Wedding

The Historic Blane House 1685
Grand Ballroom

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GRAND COLONIAL

Cocktail Reception

Passed Hors d'oeuvres

(Select Twelve)

Hot Hors d'oeuvres

Coconut Shrimp with Pineapple & Cilantro
Miniature Crab Cakes with Red Pepper Aioli
Scallop Lollipops
Crispy Vegetable Spring Rolls with Honey & Soy Dipping Sauce
Monterey Jack Cheese Quesadilla with Roasted Corn Salsa & Cilantro Sour Cream
Petite Potato Pancakes with Spiced Apple Compote & Chive Sour Cream
Marinated Baby Lamb Chops Minted Demi Glace
Vermont Goat Cheese Quiche
Grilled Skirt Steak with Balsamic Onions & Gorgonzola Cream
Spanakopita with Minted Yogurt Sauce
Baked Mushroom Caps with Wild Mushroom Duxelle
Individual Roasted Patty Pan Squash with Ratatouille
Chicken Samosas with Cucumber & Basil Yogurt Sauce
Beef Satay with Mongolian BBQ Sauce
Chicken Satay with Thai Peanut Sauce
Grilled Tenderloin of Beef Crostini with Horseradish Crème Fraiche
Chorizo in Crisp Phyllo Dough
BBQ Duck Nachos with Chorizo & Smoked Paprika Aioli

Cold Hors d'oeuvres

Poached Lobster Medallion with Shaved Fennel & Orange
Bruschetta with Plum Tomatoes, Parmesan Cheese & Basil
Sesame Seared Tuna, Cucumber Julienne with Wasabi Tobiko
Taylor Bay Scallop Ceviche
Smoked Trout Canapé with Horseradish Cream & Roasted Beets
Salmon Tartar & Wakame Salad on a Cucumber Round
“BLT” Grape Tomato Filled with Arugula, Crisp Pancetta & Basil Aioli
Roasted Red Bliss Potatoes with American Caviar & Crème Fraiche
Smoked Salmon on Pumpernickel Round with Dill Sour Cream
Carpaccio of Beef on Rye Toast with Green Peppercorn Aioli
Tropical Crab Salad on Endive Spears
Prosciutto, Goat Cheese & Pequillo Pepper on Brioche
Fresh Mozzarella, Olive Tapenade & Basil Crostini

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Cocktail Reception Stations:

The following are included during the Cocktail Reception hour.

Seafood & Raw Bar

Chilled Gulf Shrimp, Blue Point Oysters & Littleneck Clams

Served on crushed Ice with Cocktail, Mignonette, Horseradish Sauce & Lemon Wedges

The Marketplace

Crisp Vegetable Crudités:

English Cucumbers, Breakfast Radishes, Pear Tomatoes, Endive Spears Gorgonzola & Roasted Garlic Dips

Fresh Fruit:

Golden Pineapple, Cantaloupe, Honeydew, Strawberries, Seasonal & Tropical Fruits

Imported & Local Cheeses:

Brie, Provolone, Smoked Gouda, Dill Havarti, New York Cheddar, Vermont Goat Cheese, French Baguettes, Flatbreads & Crackers

Fresh Mozzarella, Tomato & Basil

Mediterranean Spiced Olives:

Cerignola, Picholine, Kalamata & Nicoise

Grilled Vegetables with Balsamic Syrup:

Zucchini, Yellow Squash, Eggplant & Asparagus

Mediterranean Bar

Salumaria

Prosciutto, Capicola, Mortadella, Hot & Sweet Sopressata, Salami, Pepperocini, Cornichons & Caper Berries

Feta Cheese with Spicy Oregano Olive Oil

Local Fresh Ricotta with Cracked Black Pepper & Basil

Stuffed Grape Leaves

Marinated Artichoke Hearts & Sundried Tomatoes

Roasted Red Peppers & Basil

Assorted Dips: Babba Ghannooj, Tuscan White Bean Puree, Humus, Basil Pesto, Kalamata Olive Tapenade, Sundried Tomato Pesto, Eggplant Caponata

Accompanied by:

Flavored Olive Oils, Lavash, Focaccia, Crostini, Tandoori & Naan Breads, Pita Chips, Grissini

Pasta Station

(Select Two)

Penne a la Vodka

Prosciutto & Spring Peas

Orecchiette

Wild Mushrooms & Porcini Cream

Rigatoni Siciliano

Eggplant, Tomato & Basil

Farfalle

Classic Pesto with Toasted Pine Nuts

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The Carvery

(Please Select Two)

Roasted Breast of Turkey

Giblet Gravy & Cranberry Citrus Compote

Bourbon Lacquered Loin of Pork

Spiced Apple Sauce

Maple Glazed Virginia Ham

Stone Ground Mustard

BBQ Braised Beef Brisket

Jalapeño Relish

Peppercorn Crusted Sirloin of Beef

Cabernet Demi Glace

***Sesame Seared Loin of Yellowfin Tuna**

Soba Noodle Salad & Wasabi Crème Fraiche

\$5.00 additional per guest

***Marinated Rack of New Zealand Lamb**

Minted Lamb Jus

\$5.00 additional per guest

***Whole Roasted Suckling Pig**

Chimichuri & Romesco Sauces

(100 + guests)

\$5.00 additional per guest

Hot Buffet:

(Select Four)

Cornmeal Fried Calamari with a Spicy Marinara Sauce

Eggplant Rollatine with Marinara Sauce & Parmesan Cream

Prince Edward Island Mussels in a White Wine, Garlic & Herb Broth

Sweet Italian Sausage with Broccoli Rabe

Sautéed Breast of Chicken with Artichokes, Roasted Peppers & Olives

General TSO's Chicken

Chicken Francaise with White Wine & Roasted Lemon

Chicken & Asian Vegetable Stir Fry with Steamed Jasmine Rice

Italian Meatballs in a Marinara Sauce

Pork Scallopine with Wild Mushrooms in a Marsala Sauce

Tenderloin of Beef Tips with Wild Mushrooms

Arancini Siciliano

Italian Rice Balls Filled with Peas, Mozzarella & Beef

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Plated Dinner Service Options

Appetizer

(Please Select One)

Wild Mushroom & Goat Cheese Strudel

*Hen of The Woods, Oyster & Shitake Mushrooms with Vermont Goat Cheese in Crisp Phyllo Dough
Porcini & Chive Cream*

Grilled Vegetable Napoleon with Fresh Mozzarella Basil & Red Pepper Oils Lobster & Shrimp Ravioli

Sherry Cream

Carpaccio of Beef with Arugula, Shaved Fennel Salad & Lemon Olive Oil

Grand Colonial Lobster & Shrimp Bisque

Seasonal Soup

Tortellini with Wild Mushrooms & Asparagus in a Porcini Cream

Sliced Imported Prosciutto with Basil Scented Melon Salad

Fire Roasted Pequillo Pepper filled with Herb Goat Cheese, Sliced Serrano Ham, Olive Tapenade & Basil

Salad

(Please Select One)

Mixed Baby Greens

*Lolla Rosa, Mizuna, Oak Leaf & Frisee
Tomatoes & Crispy Shallots
Spanish Sherry Vinaigrette*

Traditional Caesar Salad

Garlic Croutons & Shaved Grana Padano

Roasted Red & Golden Beets with Vermont Goat Cheese

*Frissee, Shaved Fennel & Candied Walnuts
Citrus Vinaigrette*

Blane House Salad

*Baby Red & Green Oak Leaf Lettuce
Caramelized Pears, Dried Cranberries & Toasted Pumpkin Seeds
Balsamic Vinaigrette*

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Entrees

(Please Select Three)

Roasted Sirloin of Beef Au Poivre

*Twice Baked Potato & Seasonal Vegetable
Cabernet Demi Glace*

Pan Seared Nova Scotia Salmon Fillet

*Rice Pilaf & Seasonal Vegetable
Lemon Buerre Blanc*

Oven Roasted Frenched Breast of Chicken

*Wild Mushroom Barley
Marsala Sauce*

Roasted Loin of Pork Stuffed with Dried Fruit & Chestnuts

*Granny Smith Apples, Vidalia Onions & Savoy Cabbage
Calvados Sauce*

Citrus Crusted Snapper Fillet

*Creamy Polenta, Fennel & Tomato Confit
Caper Beurre Blanc*

Sliced Chateaubriand

*Potato Gratin & Seasonal Vegetables
Cabernet Demi Glace*

***Pan Seared Yellowfin Tuna**

*Soba Noodle & Asian Vegetable Salad in Sesame Vinaigrette
Wasabi Crème Fraiche
\$5.00 additional per guest*

***Sautéed Halibut**

*Risotto Cake, Braised Swiss Chard & Wild Mushrooms
Saffron & Chervil Sauce
\$5.00 additional per guest*

***Herb Crusted Rack of Lamb**

*Potato Gratin & Roasted Root Vegetables
Rosemary Scented Lamb Jus
\$5.00 additional per guest*

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*As an Alternative to the Listed Entrée Selections
You May Choose One of the Following*

Entrée Duet Plates

(Please Select one)

Grand Surf~n~Turf

*Grilled Tenderloin of Beef with Crabmeat Stuffed Shrimp
Asparagus & Roasted Pear Tomatoes
Cabernet Demi Glace & Chervil Butter*

Roasted Breast of Chicken & Grilled Tenderloin of Beef

*Whipped Potatoes & Seasonal Vegetable
Rosemary Scented Demi Glace*

Grilled Tenderloin of Beef with Maryland Style Crab Cake

*Asparagus & Whipped Potatoes
Merlot Demi Glace*

Pan Seared Salmon & Sautéed Breast of Chicken

*Rice Pilaf & Baby Carrots
Lemon & Herb Butter*

Herb Crusted Breast of Chicken & Sautéed Red Snapper Fillet

*Artichokes, Roasted Tomatoes, Olives & Capers
Basil Scented Beurre Blanc*

GRAND COLONIAL

Dessert

Grand Colonial Custom Wedding Cake



Chef's Signature Petit Fours

Grand Finale

(Select One)

Vanilla Scented Crème Brulee

Mixed Berries

Chocolate Pots de Crème

Berry Salsa & Whipped Cream

Chocolate Dipped Strawberry

Warm Granny Smith Apple Strudel

Mulled Apple Cider Reduction

Candied Pecans & Vanilla Ice Cream

Lemon Tart

Fresh Berries & Whipped Cream

Raspberry Coulis

Poached Bartlet Pear

Citrus Mascarpone Filling

Port Wine Reduction

Price Per Person

\$145.00

Plus 7% Sales Tax and 20% Service Charge

Grand Colonial Venetian Table

(15.00 additional per Guest)

Chocolate Fondue Fountain

Strawberries, Pineapple, Granny Smith Apples, Pound Cake, Biscotti & Assorted Cookies

Assortment of Miniature Pastries

Chocolate Truffles, French Macaroons, Profiteroles, Lemon Tarts, Chocolate Torte,

Walnut Tartlette, Raspberry Mousse Tart, Fruit Tartlette, Canollis

Miniature Crème Brulees & Lemon Scented Pana Cotta

Fresh Mixed Berries in Grand Marnier Syrup with Whipped Cream